



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

Export Library

Szrev28--4/11/2003

EXPORT REQUIREMENTS FOR SWITZERLAND

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Product

1. Meat Products

- a. Fresh/frozen beef and beef products are eligible for export to Switzerland.
- b. The animals from which the meat is derived must be kept in either the U.S.A. or Canada during three months prior to slaughter or since birth.
- c. Meat derived from cattle treated with growth promoting hormones is eligible for export to Switzerland. Switzerland is establishing maximum residue levels of 2 ppb in muscle tissue for trenbolone acetate, zeranol, and melengestrol acetate (MGA). Switzerland conducts imported product residue testing. Detection of these compounds above the tolerance level will be considered violations by Switzerland.

2. Fresh/frozen meat derived from horses.

3. Poultry Products - Poultry and poultry products (Must be sourced from EU approved plants - See PLANTS ELIGIBLE TO EXPORT section; also see restriction in B.7.)

4. Ostrich meat (See Restriction in B.7.)

4. Wild boar meat

5. Edible and inedible by-products are eligible for export for pharmaceutical purposes.

6. Edible and inedible products are eligible for export for animal food purposes.

B. Ineligible product

1. Pork and pork products
2. Trimmings from boning operations, ground meat, mechanically separated meat
3. Meat not produced and stored in approved facilities
4. Meat treated with tenderizers or coloring agents (except methyl violet used in branding)
5. Meat in which one or more cysticerus or trichinella have been detected or from animals in which tuberculosis has been detected including a positive tuberculin test
6. Meat from animals slaughtered at less than three weeks of age
7. Poultry and poultry products from birds raised or processed in the Newcastle disease quarantine zone established by the States of California, Nevada, Arizona, and Texas. Consult the following Web sites for information on the current area of the quarantine zones:*

California: http://www.cdffa.ca.gov/ahfss/ah/Newcastle_info.htm

Nevada: <http://.agri.state.nv.us/END.htm>

Arizona: <http://www.agriculture.state.az.us/newcastle.htm>

Texas: http://www.tahc.state.tx.us/animal_health/diseases/end/end.shtml*

Note for California, there is an underscore between Newcastle and info if typing in this URL.

FACILITY, SLAUGHTER, AND PROCESSING REQUIREMENTS

All red meat plants exporting to Switzerland must meet the same facility, slaughter and processing requirements as are required for export to the European Union. Exporters should consult the Facility, Slaughter, and Processing sections of the [European Union Export Requirements](#) for further information.

LABELING REQUIREMENTS

A. U.S. labeling requirements, including "*Product of the USA*" and the statements on storage

temperatures ("*Keep Refrigerated*," "*Keep Frozen*," etc.) fully apply to product prepared for export.

B. In addition, all chilled and frozen meat products must have the packing date shown on each package. (Although slaughter or production dates are required on FSIS Form 9470-3, the packing dates are not required on packages of poultry).

C. Expected shelf life (end-of-use date) must be indicated only on chilled (unfrozen) consumer-size packages having a net weight of 4.4 lbs. (2 kg.) or less.

D. Tamper evident seals - Tamper evident seals must be used on boxes or packaging and shall consist of the following:

1. Pressure sensitive labels that bear the official USDA inspection legend of the establishment must be used to seal boxed or packaged product for export to Switzerland. The legend must follow 9 CFR 312.2. These special labels must be serially numbered, e.g., 10,000 labels printed, numbered 1 through 10,000. Establishments may develop their serial numbering systems independently.

2. These labels must be applied to packaging in such a manner that the official inspection legend on the labeling is destroyed when the package is opened.

DOCUMENTATION REQUIREMENTS

A. Red Meat and red meat products

1. Obtain FSIS Form 9060-5--Certificate of Wholesomeness.

2. Obtain FSIS Form 9470-3--Certificate for Export of Meat and Poultry to Switzerland. Ensure that slaughter dates for fresh/frozen and packing dates for processed product are shown on FSIS Form 9470-3. (Do not attach certificate to carton.)

3. The following statements should be typed on a USDA/FSIS [letterhead certificate](#):

- a. *"The meat/meat products were obtained from animals that:*

- (1) come from holdings in which there has been no outbreak*

of brucellosis for at least 3 months,

(2) have been transported to the approved slaughterhouse without contact with animals that did not comply with the conditions required for exportation of their meat to Switzerland,

(3) have passed the ante-mortem health inspection referred to in the Export requirements for the European Union and have not shown any signs of diseases of the OIE list A to which the species concerned is susceptible."

b. "The meat has been obtained, controlled, health marked, cut, packed, stored, and shipped according to the requirements referred to in the Export Requirements for the European Union."

c. "The product of animal origin does not contain , and is not derived from specified risk material as defined in Annex XI, section A, to Regulation (EC) No 999/2001 laying down rules for the prevention , control and eradication of certain transmissible spongiform encephalopathies, produced after 31 March 2001, or mechanically recovered meat obtained from bones of bovine, ovine or caprine animals, produced after 31 March 2001. After 31 March 2001 the animals have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity."

Note: The following tissues are designated as specified risk material according to Annex XI 1. (a) of EC No. 999/2000

- the skull including the brain and eyes, the tonsils, the vertebral column excluding the vertebrae of the tail and the transverse processes of the lumbar vertebrae, but including dorsal root ganglia and spinal cord of bovine animals aged over 12 months, and the intestines from the duodenum to the rectum of bovine animals of all ages;
- the skull including the brain and eyes, the tonsils and the spinal cord of ovine and caprine animals aged over 12 months or which have a permanent incisor erupted through the gum, and the spleen of ovine and caprine animals of all ages.

Although the injection of air during stunning is not permitted, captive bolt

stunning alone is permitted.

4. FSIS Form 9180-3 (Form MP 141)--Certificate of Authenticity--may be issued for high quality beef upon request by exporter. Effective May 1, 2001, product certified by FSIS Form 9180-3 must be either graded USDA Prime or Choice or be produced under an AMS approved program which verifies that production practices meet the definition of "High-Quality beef" (see reverse side of form). Further information about establishing a program can be obtained from AMS Meat Grading and Certification Branch at (202) 720-1113.

B. Poultry Products (including ostrich meat)

1. Obtain FSIS Form 9060-5--Certificate of Wholesomeness.

2. Obtain FSIS Form 9470-3--Certificate for Export of Meat and Poultry to Switzerland. Ensure that slaughter dates are to be shown on FSIS Form 9470-3. Copies may be inserted into a moisture-proof bag and placed into one of cartons marked "*Copy of certificate inside.*"

C. Horsemeat

1. Obtain FSIS Form 9060-10 --Certificate of Wholesomeness Specific to Horsemeat.

2. Obtain FSIS Form 9470-3 (4/92 with seal).

3. The following statements should be typed on a USDA/FSIS letterhead certificate:

a. "The meat/meat products were obtained from animals that:

(1) come from holdings in which there has been no outbreak of brucellosis for at least 3 months,

(2) have been transported to the approved slaughterhouse without contact with animals that did not comply with the conditions required for exportation of their meat to Switzerland,

(3) have passed the ante-mortem health inspection referred to in the Export requirements for the European Union and have

*not shown any signs of diseases of the OIE list
A to which the species concerned is
susceptible."*

*b. "The meat has been obtained, controlled, health marked,
cut, packed, stored, and shipped according to the
requirements referred to in the Export Requirements for the
European Union."*

4. Obtain either FSIS Form 9205-1- Certificate Relative to a Test of Trichinae in Horsemeat or FSIS Form 9205-2 - Certificate Relative to the Cold Treatment of Horsemeat.

D. Wild boar meat - Obtain FSIS Form 9060-5 and FSIS [Letterhead Certificate](#). This letterhead certificate bears a blue seal and is available from the link above or by contacting the FSIS Technical Service Center at (402) 221-7400.

E. Pharmaceutical requirements

1. Importer must obtain a license.
2. Edible by-products - Obtain FSIS Form 9060-5 and FSIS Form 9470-3.
3. Inedible by-products - Obtain FSIS Form 9060-9 and FSIS Form 9470-4 (Certificate for Export of Inedible Meat to Switzerland).

F. Edible and inedible product for animal food

1. Edible - Obtain FSIS Form 9060-5 and FSIS Form 9470-3.
2. Inedible -Obtain FSIS Form 9060-9 and FSIS Form 9470-4.

G. All required certificates and supplementary statements must be dated and signed by the same FSIS veterinarian(name, degree [DVM or equivalent] must be typed after the signature).

OTHER REQUIREMENTS

- A. Phosphates are permitted only in cooked poultry products.
- B. Poultry products entering Switzerland may be tested for Salmonella. Salmonella positive samples may result in rejection of shipment.
- C. Products intended for personal consumption - Meat or poultry products can be hand carried into Switzerland without export documentation provided the product is properly labeled with the USDA inspection legend. Travelers are limited to kg (1.1 lb) of fresh red meat, 1 kg (2.2 lb) beef or pork meat (not fresh) or 2.5 kg (5.5 lb) total meat products (meat, poultry, etc.) Special permits are required of these limits are to be exceeded.

PLANTS ELIGIBLE TO EXPORT

A. Plant Approval

1. Red meat plants and cold storages desiring to export fresh/frozen and/or processed meat products must meet Switzerland's requirements, which are the same as European Union requirements. Application for plant approval is generated by a letter of intent directed to the Director, Import/Export Division, FSIS Technical Service Center, phone (402) 221-7400 .
2. Meat plants not approved for export to the EU will be reviewed by a representative of the TSC to determine compliance with EU requirements, and therefore eligibility for export to Switzerland.
3. Establishments with EU approval will be nominated to Switzerland, based on the EC approval. Other plants will be nominated once the TSC is assured the requirements have been met.
4. Fresh/frozen poultry and poultry products, farmed game meat, wild game meat, meat products and natural casings that enter Switzerland as of January 1, 2003, must originate from establishments that meet EU requirements and are included on a Swiss list of approved U.S. establishments. Establishments that are currently on the EU lists of approved U.S. establishments for these products will be nominated to Switzerland by FSIS. No further action is required by these establishments. Establishments that wish to be approved and are not on the appropriate EU list should review the EU requirements in the FSIS Export Library to determine if they comply, or wish to make changes to comply, with EU requirements. FSIS 9080-3 should be submitted by establishments that comply with the EU requirements and wish to be approved to export to Switzerland. The current EU lists of approved U.S. establishments are available in the Export Library. Questions should

be directed to the Technical Service Center.

5. At this time, products for pharmaceutical use only or for pet food can originate from any Federally inspected facility.

6. At this time, meat and meat products supplied to airline catering services can originate from any Federally inspected facility.

B. List of Eligible Plants

The List of Approved Meat Plants for Export to Switzerland is up-dated periodically and is available through the Export Requirements Library. Printed copies may be requested from FSIS Technical Service Center at (402) 221-7400 .

Note - Exporters must assure that product exported to Switzerland originates from slaughter and cutting establishments eligible to export to that country. In some situations, product may bear the establishment number of an approved cutting plant, but the product originated from an unapproved slaughter plant. Product exported in this manner is not eligible for shipment to Switzerland. Eligibility of slaughter plant source should be confirmed prior to export certification.

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[Library of Export Requirements](#) | [FSIS Home Page](#) | [USDA Home Page](#)